

DEVOTED TO THE INTERESTS OF WOMEN

LITERATURE

POETRY

SCIENCE

EDUCATION

RELIGION

Winifred Black Writes About:

Poor boy, he wrote poetry and everyone he knew laughed at him for it, and so he jumped into the sea and killed himself.

But before he died he told the doctors at the hospital, where they tried to save him, that he could not live and think that people were making fun of him.

He had beautiful thoughts, he said, and he loved to write them down, and he didn't see how people could be so cruel, and he would rather die than go on living in such a heartless, bitter world.

And he turned his face to the wall and smiled and was gone.

And no one laughed at him any more.

The poetry that he wrote was really not bad at all.

Some of it was actually good, and now that he is gone and the newspapers are printing the poetry, the people who laughed at him are staring blankly at each other and wondering what it's all about.

Poor things! They're as foolish as he was—perhaps some are more foolish than he, for he had brains to see and to understand. And they were like the dumb, driven cattle who cannot know anything beyond eating and sleeping, and standing knee-deep in the lush green grass and eating and sleeping again.

But what a very foolish boy he was—the young poet who died because a few stupid people could not understand his pleasant thoughts and laughed at him for trying to express them.

In the Long Ago.

His thoughts were not wrong and they were not foolish at all. They were rather pretty and very sensible indeed. Where his folly came in was when he told them—the people who could not understand.

The only weapon the inferior has is the weapon of ridicule. Couldn't you realize that, you poor, bewildered young man, you?

These people you lived among didn't know what on earth you were trying to say and so they laughed—and you let their laughter hurt you to the heart. Why didn't you go away from such people.

Why didn't you put on your hat and your heavy shoes and your rough clothes and start out and find people like yourself?

There are plenty of them in the

Kitchen Economics

SUGGESTIONS FOR LITTLE

CAKE AND COOKIES.

Little cakes and cookies are very convenient sweets, especially in families where there are children. They are not too sweet or rich to be served with a glass of milk or a cup of tea, and may be used with a fruit dessert. Other points in their favor is that they remain fresh some time if carefully kept from the air, and are not expensive to make.

If several sorts of cookies are desired, it is a simple matter to divide the dough and make some into raisin cookies, some into nut, coconut caraway seed, spiced or cookies filled with chopped dates. Old-fashioned are still in favor, and are made from the trimmings of pie crust, rolled flat for the round bottoms, and having a roll around the edges like a Turk's Turban to keep the jam from falling out of the center.

Cookies.

Cream together one cupful of sugar and one-half cupful of butter, using a wooden spoon. When

creamy, add two well-beaten eggs, a tablespoonful of water, a teaspoonful of vanilla flavoring, a teaspoonful of baking powder, and enough sifted flour to make a rolling dough, about two cupfuls. Turn on to a floured board, knead lightly, roll out thin, and cut with fancy cutters. Bake in a lightly-buttered pan for 10 minutes. This makes fifty cookies.

If put away in a stone crock or cake closet they will keep fresh three or four weeks.

Peanut Fancies.

Mix one cupful of ground, freshly roasted peanuts, one level cupful of sugar, and a quarter of a cupful of peanut oil into a smooth paste. Stir in two well-beaten eggs. Add two teaspoonfuls of baking powder and one-half teaspoonful of salt to one and a half cupfuls of sifted flour, and work in gradually. Roll and cut as usual, and bake 12 minutes. If desired, a tablespoonful of the ground peanuts may be kept and sprinkled over the tops of the cookies before they are put into the oven.

Tea Cakes.

Work a cupful of sugar and three-

quarters of a cupful of butter to a cream. Add the beaten yolks of four eggs, one-half cupful of milk, and a teaspoonful of vanilla. When mixed add a cupful of sifted flour in which a saltspoonful of salt and two teaspoonfuls of baking powder have been mixed. Beat well, then gradually add flour enough to make a stiff dough. Beat the four eggs whites very light and fold them into the dough. Pour enough for one layer into a buttered layer pan, the rest into little fancy cake pans. The layer is to cut up for wea, jelly sandwiches. Colored frostings make these little cakes very pretty.

CORSETS.

A lower and shorter corset, very lightly boned and usually made of elastic, is winning a place in feminine apparel since the semi-fitting gown is here and the corset is a necessity.

SLEEVES.

Put sleeves in baby's sleeping bag. Those without sleeves are almost a cruelty for they prevent baby from using his hands as he wishes.

Novel Accessories Make The Most Simple Gown Distinctive

NEW YORK, June 11.—Wherein a few years ago a dress was a dress and a purse and one simply put them on and wore them or used them, now-a-days feminine dressing has become a matter of selection of accessories.

No dress is complete in itself and each gown has in it the possibilities of several gowns by the mere changing of accessories.

Thus designers have given themselves more and more to the creation of those fascinating trifles women love. And the matter of hair ornamentation and headdress has been touched by an ambitious finger.

Hair ornaments may do and be almost anything this year. They may go as far as real jewels set in platinum bands which wind anxiously through smoothly gathered locks or they may content themselves with a band of tulle.

And indeed the band of tulle has become something of a factor in the making of the head jewelry for evening events. The band is worn quite low at the front and follows an almost straight line to the back of the head where it finishes in a huge bow. The bow should be made with the needle and tacked to the band which fastens around the head with

snaps. The bouquet of small, brilliantly colored wax-like fruit bedded in a flat circle of dark leaves, with narrow sashes hanging down, as the touch upon which many women depend for accenting their gowns. They are smart and are found on many of the recent importations.

Some of the clever bouquets are fashioned like tangerines and surrounded by very deep green leaves. The ribbon is occasionally of a third color of black but usually matches the fruits.

Yellow Promises to be Favorite Color for Fall!

Each season dares be a little more silken than the one before, until one wonders where this rage for silk is going to end.

One hears, echoing from some far distant place, that silks are not for offices, not for shops, nor even shop-

ping tours. But it is there, it is everywhere, from the first waking hours on around the clock, to the exquisite bit which becomes the basis for a periscope clinging myriad of lacy ruffles which Mylady calls her evening frock.

Silk is everywhere. If any color stands out strongly in the models coming in for late summer and early fall wear, it is yellow. Fashionable places will vie with the sun in their shedding of golden rays. Possibly the secret of this craze for yellow could be found in the fact that there is in it a tone becoming to almost any type from the peach bloom blond to she of the darkly languorous eyes and velvet night tresses.

Skirts may do anything in the way of draping this season, so long as they are novel and in their cut have an element of surprise. Assuredly they are lengthening. The longer hem line is having something of a battle in persuading the American woman that there is just as much beauty and smartness in a little less of the visible length of silk stockings, but it will eventually arrive, so the designers who foist these things upon gentle femininity, say.

IF DAMP.

If the pantry is damp put a small box of lime on the shelf and the air will be dry and pure. The lime should be changed occasionally.

Progress of Woman



IN VERY early days woman was looked upon as man's slave—a mere chattel. She served her master with food and also was burdened with the necessity of devising all means of food preparation, frequently compelled to forage for food materials.

Even in this country—not so many years ago—grain used for food was ground between two flat stones and woman did the grinding. The coarse meal, mixed with water, was placed upon beds of hot coals, on heated stones or in ovens of clay for baking. Today, gigantic mills are preparing the finest of flour for the American housewife, sending it into her modernized kitchen ready for immediate use.

Woman is no longer a slave. Love and protection have superseded the lash and punishment of cruel labor. The genius of man strives to save her as much work as possible and render her every effort most effective.

The modern range has replaced the open fire. The electric switch or turn of a gas jet has supplanted the rubbing together of two dry sticks in kindling a fire. Ease has taken the place of killing exertion. Unhealthful methods of leavening are fast disappearing.

It is now easy for the housewife to make and serve many dainty, delicious and wholesome dishes produced from flour. Puffy biscuits, golden brown pancakes, tasty cakes, flaky muffins, bread of many varieties, light as a feather, easily digested and wholesome.

This wonderful progress is due largely to the remarkable improvement in the manufacture of Baking Powder. Calumet gives the housewife a leavener of absolute purity—of positive dependability. It never fails to produce the most palatable and sweetest of foods.

You save when you buy Calumet Baking Powder—it is moderate in price. You save when you use it—has more than the ordinary leavening strength; therefore you use less. You save materials it is used with, never fails. And you save all the worry, the disappointment caused by faulty leaveners.

Calumet is made in the world's largest, most modern and sanitary baking powder factories. It contains only such ingredients as have been officially approved by the U. S. Food Authorities. And is the biggest selling brand of baking powder on the market.

Calumet Baking Powder is a perfect leavener which has contributed to the provision of better foods and made baking a delight, at a most economical cost.

Schools For Training Mothers To Be Nationally Organized



Mary Lou Beckwith.

CHICAGO, June 11.—Mothers are going to school now so that they will know how to educate their children. The schools are conducted by the Child Conservation League of America. The mothers' circle meet twice monthly for a study course extending over three years. Textbooks and papers are prepared by specialists on child culture.

The lessons start with the child at birth, show the mother how to stimulate the child imagination through nature studies, teach psychology of adolescence, sex hygiene, music, art, social service and domestic science.

Mrs. Mary Lou Beckwith is national secretary. Here is an article she writes for the mothers of America.

By Mary Lou Beckwith.

The Child Conservation League was organized eight years ago to provide a definite course of study in child life, child nurture, education, discipline and welfare.

Today we have organized circles in 25 states with a membership of 2,375 mothers eager to become better equipped to train their children.

The work accomplished has brought inquiries regarding our methods from Norway, Japan, Alaska, South America, Canada, Philippines, Germany, Switzerland and France. Undoubtedly the

United States leads in the work of conserving child life.

We are working now for an endowment fund to train mothers who can not afford a membership.

Civic improvements logically follow in the wake of instructed mothers. Some of the activities of local circles are story telling hours, kindergarten, public playgrounds with trained supervisors, better movies, public school nurses and the feeding of undernourished children at recesses.

I regard the story telling hour as one of the most important factors in child training. Children are thirsty to learn and can best be reached through their awakening imagination.

In 11 months I received 10,000 letters from mothers. They asked for suggestions on entertainments and games for young people, how to control a daughter's tendency toward loud clothes, how to guide a son vocationally, what to feed an undernourished child—and even the best remedy for thumb sucking.

Improvement in methods of child training naturally is a duty of motherhood. The earnestness with which mothers are seeking instruction and guidance in the problems of parenthood is one of the most promising signs of our national life.